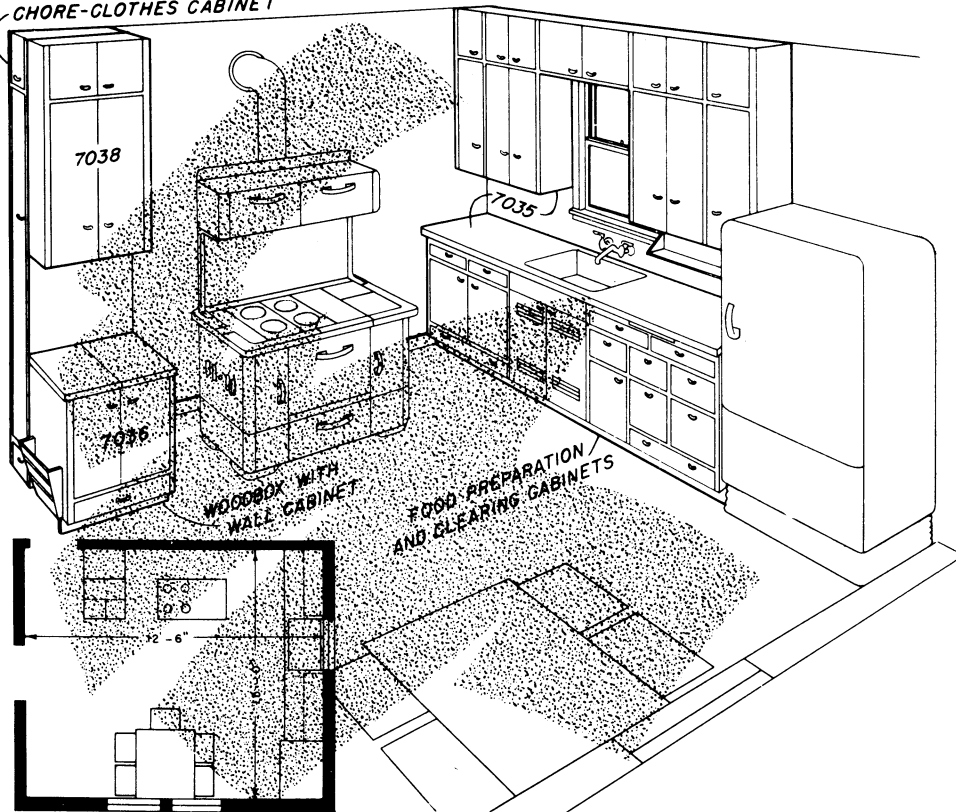


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# Easy-to-build KITCHEN CABINETS

7041 OR 7042  
UTILITY OR  
CHORE-CLOTHES CABINET



for the  
remodeled  
farmhouse

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U.S. DEPARTMENT OF AGRICULTURE

Home and Garden Bulletin No. 18

Formerly Miscellaneous Publication No. 680

#18

# ***Easy-To-Build* KITCHEN CABINETS for the REMODELED FARMHOUSE**

These easy-to-build kitchen cabinets are especially suitable for remodeling kitchens where continuous work areas cannot be used, but they are suitable for new as well as remodeled kitchens.

The cabinets include eight different units, each designed to serve a specific need:

Food preparation and clearing cabinets (3 base cabinets and 2 wall cabinets).

Wood box.

Serving cabinet.

Wall cabinet.

Storage cabinet.

Utility and food-storage cabinet.

Utility cabinet.

Chore-clothes cabinet.

Old farm kitchens often have many doors and windows, and in remodeling it may be impossible, or too expensive, to move them. These cabinets can be used in groups or singly to fit between doors and windows. In various combinations they will provide adequate

storage and working surface for the average farm kitchen. Three different arrangements of the units are shown on page 4. Many other groupings are possible, depending upon the size of the kitchen and the location of doors and windows.

## ***Easy-To-Use Plans***

Working drawings for building the cabinets have been made as simple as possible so that even persons not familiar with following working drawings will find them easy to use. They are similar to dress patterns. For each cabinet, each piece is shown in detail with all necessary dimensions, and is numbered. The numbered pieces are also shown put together in an assembly drawing or perspective so that the location of each individual part is easily seen.

On each set of drawings a bill of materials is given for both lumber and hardware.

Cabinets were designed by Geraldine G. Orrell, Bureau of Human Nutrition and Home Economics, Agricultural Research Administration, U. S. Department of Agriculture, Washington, D. C.—March 1952

For sale by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C.

Price 15 cents

Working drawings which are available for building the cabinets are illustrated in reduced size on pages 9 to 23. Directions for ordering these plans are given on page 5.

### **Materials Needed**

Materials and tools needed to build the cabinets are generally familiar to the farm carpenter. The cabinets as shown are built of plywood and pine "shelving." In some of the larger pieces such as ends of cabinets, pine boards tongued and grooved and glued together to form the necessary width may be used. Plywood is specified for pieces too large to warrant gluing boards together or where it is needed for stiffening, as in the backs of cabinets. Other materials of sufficient strength may be used.

Wherever possible, standard-dimension boards, such as 1 by 4 inches, 1 by 6 inches, 1 by 12 inches, have been used full width to avoid ripping and planing. On the working drawings the actual rather than the nominal dimensions are given. A nominal 1- by 4-inch board, for example, measures about  $\frac{3}{4}$  by  $3\frac{5}{8}$  inches.

For counter tops, linoleum or pressed wood is suggested.

### **Suggestions on Building**

Seven feet 4 inches high, the cabinets will fit in most farmhouses. If a space of less than a foot is left between cabinet top and ceiling,

it is best to close it in with a board or to nail furring strips between ceiling and top of cabinet and apply lath and plaster. A space of 12 inches or more may be used for additional cabinets for dead storage. Plans for such cabinets are not shown because their size would vary according to ceiling height.

Counter height is 36 inches. If much baking is done and a lower counter is desired for mixing and kneading, the top of the wood-box cabinet (7036) or the kitchen meal table can be used.

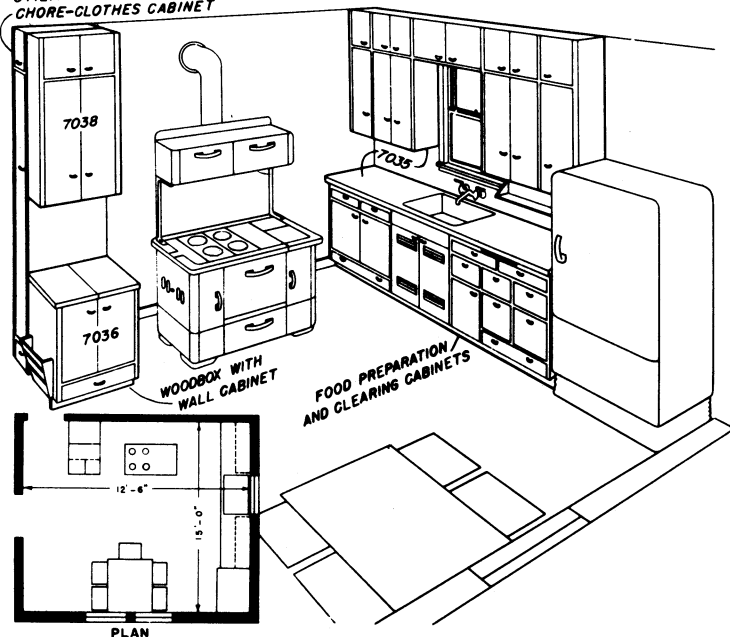
No space is wasted between the bottom of the counter top and the top of the first drawers. The front rim of the sink is kept close to the counter edge. Nonsupporting partitions and molding are omitted; facing strips are of minimum width.

Shelves and dividers on shelves and in drawers are adjustable in all cabinets except the large storage cabinet (7039). Dividers are cut without waste of material. Wherever practicable, the same drawer size is used in different cabinets so that drawers can be interchanged.

Shelf heights shown on the drawings make possible good use of space by providing for storage of the heaviest and the most often used supplies and dishes in locations that are most easily reached.

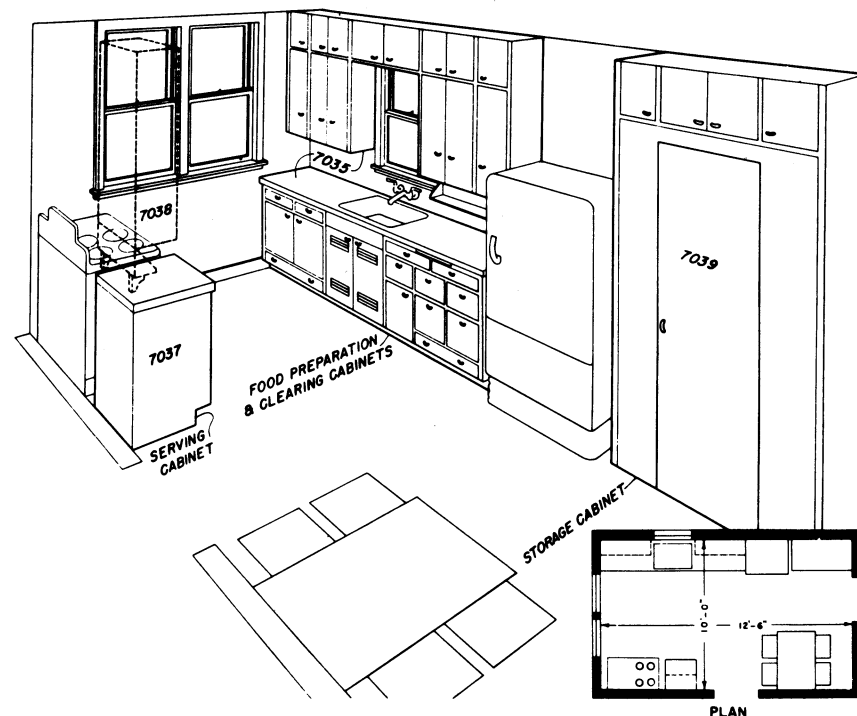
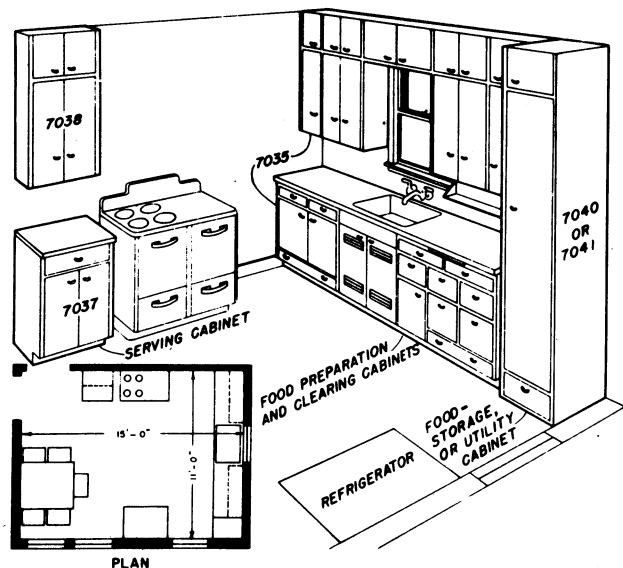
Building the drawers is the most difficult part of making the cabinets. If the farm shop does not have a routing plane for cutting the grooves, this work can usually be done at the local lumber yard.

7041 OR 7042  
UTILITY OR  
CHORE-CLOTHES CABINET

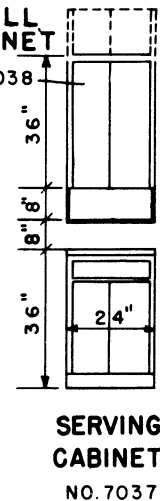
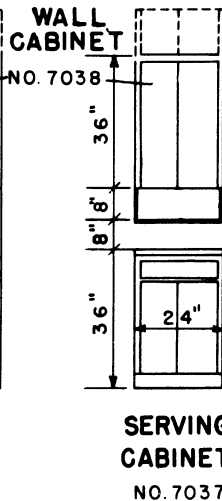
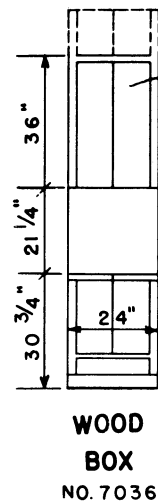
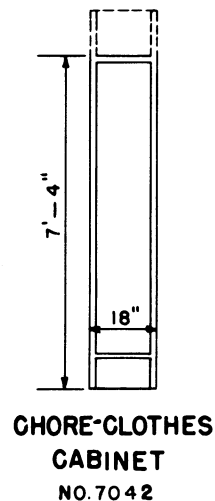
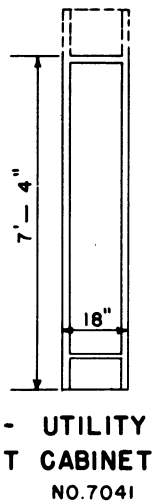
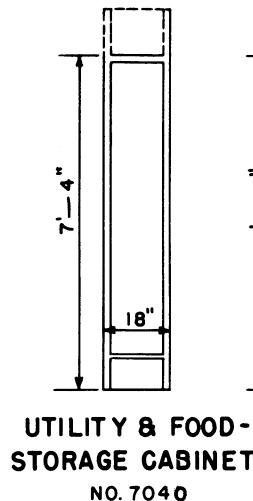
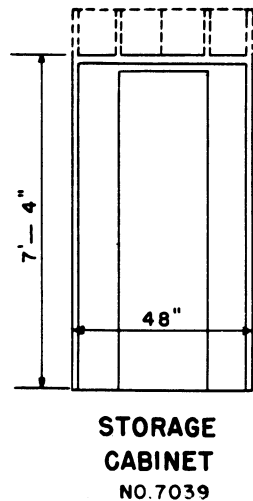
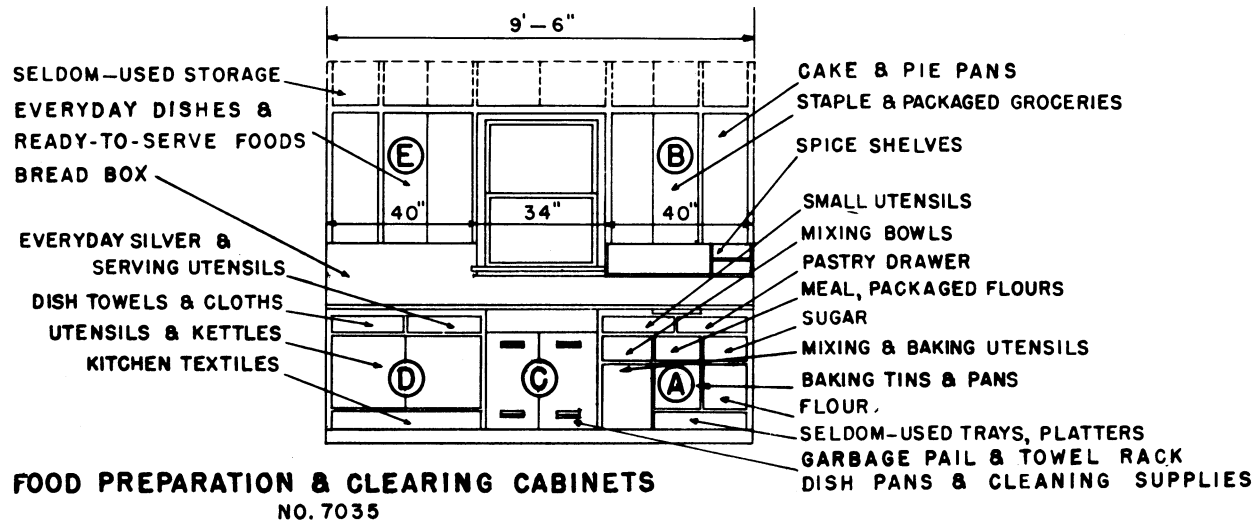


## Suggested arrangements for easy-to-build kitchen cabinets

NOTE.—Working drawings are available for each of the cabinets illustrated except the small cabinets at the ceiling for storage of seldom-used articles.



# Dimensions and Order Numbers for Working Drawings



## Where To Order Cabinet Plans

Working drawings are available from the extension agricultural engineers at many of the State agricultural colleges. In some States, county extension agents will place your order.

If the working drawings are not available in your State, write to the Housing and Household Equipment Division, Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture, Beltsville, Md. This office cannot supply the drawings but will direct you to one of the States handling them.

# Food Preparation and Clearing Cabinets

This unit of two base cabinets, two wall cabinets, and a sink cabinet (Plan 7035) is designed to provide adequate work surfaces for food preparation and dishwashing, storage space for supplies and equipment for those jobs, and storage for everyday dishes. Since it is the most used work center in the kitchen, the unit is planned so there can be a window above the sink to give natural light and a view of outdoor activities.

*Cabinets A and B.*—Base cabinet A, to the right of the sink, is designed for staple food supplies bought in large quantities, as flour and sugar. It provides also for storage of mixing, baking, and cooking utensils used in food preparation.

In wall cabinet B, to be used above base A, can be kept other mixing and baking utensils and staple supplies, with foods like dried fruits that are used first with water in the section nearest the sink.

A narrow open shelf (42) under cabinet B is handy for canisters or jars of often-used foods. At one end is a spice shelf. The open shelf may be omitted and a spice rack used on the right door of cabinet B.

For greatest convenience the refrigerator should be at the right of cabinets A and B, so that all food supplies, perishables as well as staples, will be at hand.

The top of cabinet A makes a food-preparation counter. A pull-out board with gravity-released stop (17) furnishes a slightly lower surface for mixing, rolling, or kneading. It also provides a firm place for the food grinder. A push of the finger will lift the gravity stop so that the board can be slipped back in place.

After meals the counter top of cabinet A serves as a clearing and stacking counter for dirty dishes.

*Cabinet C.*—A single-bowl sink forms the top of this cabinet. The sink is large enough for two dishpans or dishpan and drainer and for washing large utensils used in the home dairy and in canning.

In the cabinet is space for dishpans and drainer. Soap flakes and scouring powders may be kept in the rack on the left-hand door and a cake of soap in a soap tray near the faucets. There is room in back of the dishpans for additional cleaning supplies. On the left is floor space for a bucket or basket used to bring in vegetables and fruits for daily use, and for temporary storage of empty jars and cans. The garbage can is mounted on the inside of the right-hand door where it is easy to reach.

*Cabinets D and E.*—Base cabinet D at left of sink holds cooking utensils. The adjustable shelf (13), measuring only 18 inches from front to back, makes it easy to see and reach articles stored in the bottom of the cabinet. The counter top of this cabinet provides a place to stack dishes after they are dried. A bread box on the left end of the counter will provide convenient storage for baked goods.

Wall cabinet E, above base cabinet D, is designed for storage of everyday dishes. It will hold a service for eight and has space in addition for ready-to-serve packaged cereals and partly used jars of jellies and relishes. The right end of the cabinet is a good place for swinging arm bar for tea towels.

# Wood Box, Serving Cabinet, and Wall Cabinets

These three cabinets are planned to provide the counter space and storage needed at the kitchen range.

## **Wood Box (Plan 7036)**

This wood box is the height of the usual wood range, so it makes a convenient serving counter and provides a place for setting hot pans as they are taken from the stove.

The top (15) is metal-covered and is divided into two sections opening in the center. When open, the left-hand section folds down against the side of the box. A strip of wood (21) on the right-hand side of the cabinet, which is next to the stove, holds the right lid in an almost upright position when open. This prevents dust and particles of dirt from flying onto the stove when wood is tossed into the box.

To meet safety requirements of the Underwriters' Laboratories, the side of the wood box next to the firebox of the range is covered with sheet metal to provide fireproofing. If 1/4-inch asbestos board is used under the sheet metal the wood box can be placed 18 inches from the firebox side of the range. Otherwise it must be 24 inches away.

The metal-covered side of the box can be used to advantage for hanging utensils such as skillets, spoons and forks, and the ash and soot rakes. The strip of wood that supports the open lid provides a place for hooks or nails to hold the utensils.

A baffle board (11) keeps the wood from falling out when the front doors are open, and makes it easy to remove wood bark and dirt that accumulates. The kindling box (14) rests on cleats and may be tilted or taken out in cleaning.

On the left side of the box is a shallow rack to hold papers for starting the fire.

Casters make it easy to move the box for cleaning or to roll it to the door for filling.

Since the wood-box cabinet needs to be set out from the wall 18 inches to be in line with the range, there is enough space behind it for a utility cabinet. Cabinets 7041 and 7042 have been designed to fit in the space.

## **Serving Cabinet (Plan 7037)**

This cabinet is to take the place of the wood box when the range is gas or electric. The top provides a serving counter, and there is drawer and cupboard space underneath for utensils used at the range.

## **Wall Cabinet (Plan 7038)**

At the top of this cabinet, planned for use at the range, a file compartment with dividers (8) holds serving dishes and lids. With two adjustable shelves (5) space in the bottom section can be adapted to different storage needs. The narrow shelf (10) below the cabinet, designed for seasonings, may be omitted.

Wall cabinet 7038 can be used with base cabinet 7036 and 7037. When used with 7036—the wood box, which is set out 18 inches from the wall—a utility or chore-clothes cabinet (7041 or 7042) is needed to form a wall for hanging the overhead cabinet. If serving cabinet 7037 is used instead of the wood box, the wall cabinet is hung directly on the wall of the kitchen.

# Storage Cabinet and Food-Storage Cabinet

## **Storage Cabinet (Plan 7039)**

In this floor-to-ceiling cabinet may be stored extra food supplies, the churn, milk pails, crocks, canning equipment, the picnic basket, and numerous other articles not in frequent use.

The cabinet can be used in the kitchen itself or in an alcove or wide hall. The dimensions, 48 by 24 by 88 inches, can easily be changed to fit available space. If space in front of the cabinet is limited, a double instead of a single door may be used.

The shelves as shown are fixed. If cut from plywood, they can be made adjustable.

Racks on the door provide a handy place for small articles.

The floor of the cabinet is the room floor, so heavy articles can be slid in and out without lifting. For reaching the top shelves, a small sturdy box step is shown on the plan.

## **Utility and Food Storage Cabinet (Plan 7040)**

This cabinet, planned especially for storage of extra staple foods, also provides space where the kitchen apron and a sweater or two can be hung. The drawer at the bottom of the cabinet is a good place to store seldom-used articles.

# Utility Cabinet and Chore-Clothes Cabinet

These floor-to-ceiling cabinets were designed to be used with wood-box cabinet 7036 and wall cabinet 7038. Either may be chosen for the purpose, depending on the kind of storage needed. The cabinets can also be used as separate units.

## **Utility Cabinet (Plan 7041)**

Designed with dividers (8) for storage of table leaves and the ironing board, this cabinet also has hooks for mops and brooms and shelf and drawer space for other articles.

## **Chore-Clothes Cabinet (Plan 7042)**

This cabinet is planned to hold the chore clothes in daily use. It is ventilated by holes in the back panel (2) so heat from the range

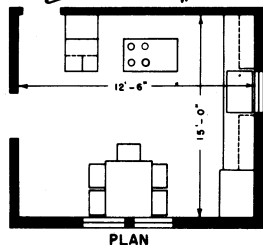
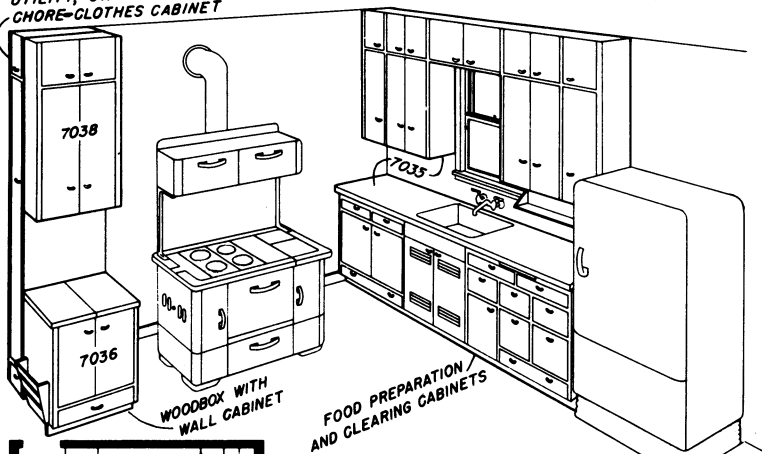
will dry damp clothes and warm them for outdoor wear.

A slatted shoe rack (10) keeps wet and muddy boots and shoes off the cabinet floor. Overhead shelf (7) and hat rack (15) take care of hats and caps. A rack (8) on the door holds mittens and gloves.

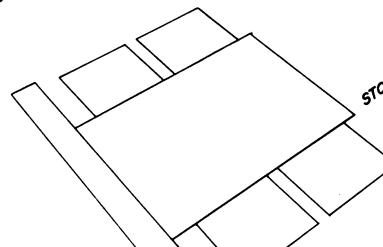
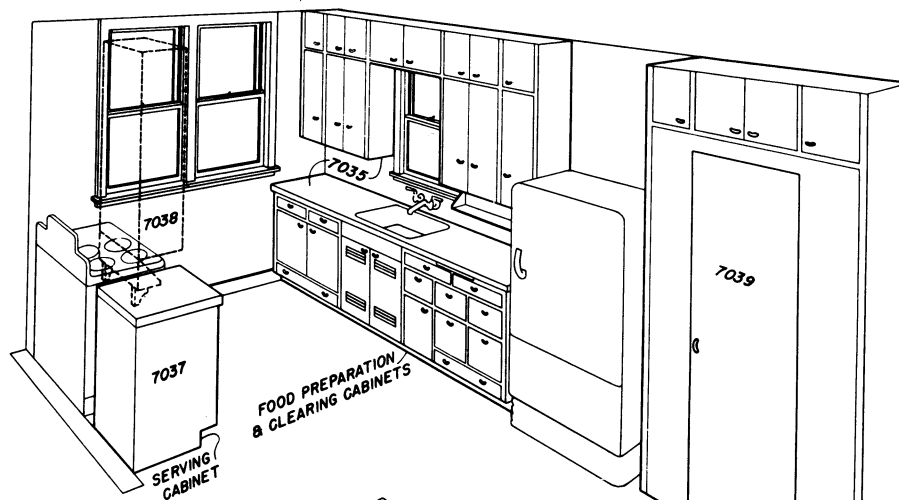
At the bottom of the cabinet is a 6-inch drawer that might be used for shoe-cleaning supplies or for small toys. The floor above the drawer makes a practical step for a child to use when hanging coats and caps on the hooks inside the cabinet.



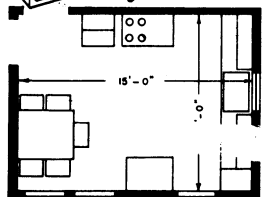
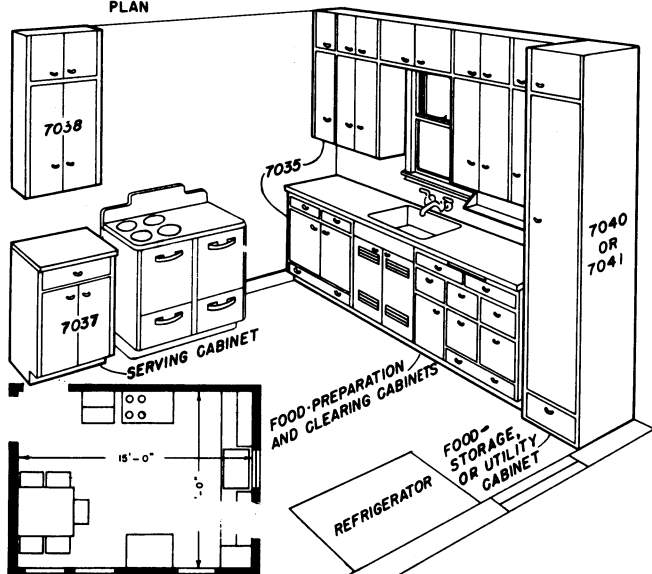
7041, OR 7042  
UTILITY, OR  
CHORE-CLOTHES CABINET



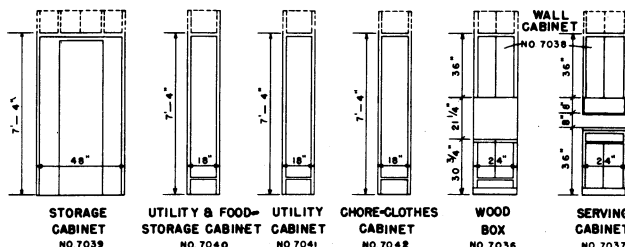
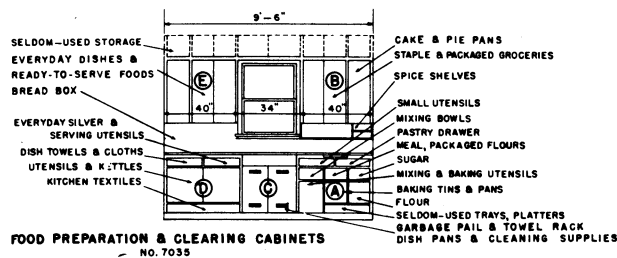
PLAN



PLAN



PLAN



NOTE: Working drawings are available for each of the cabinets illustrated except the small cabinets at the ceiling for storage of seldom used articles.

COOPERATIVE EXTENSION WORK IN  
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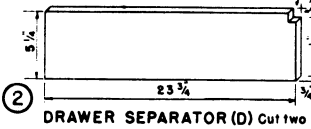
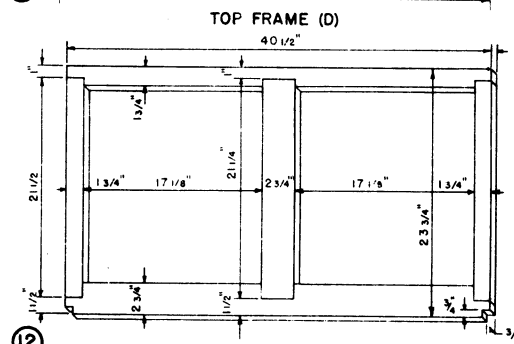
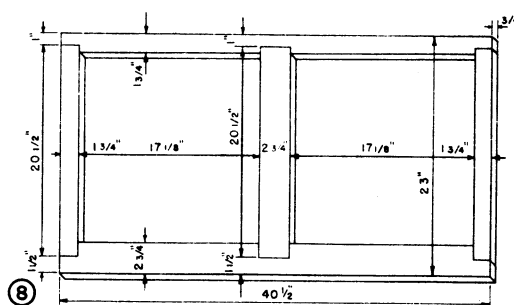
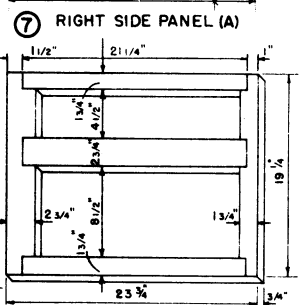
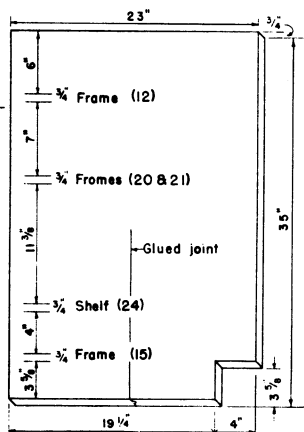
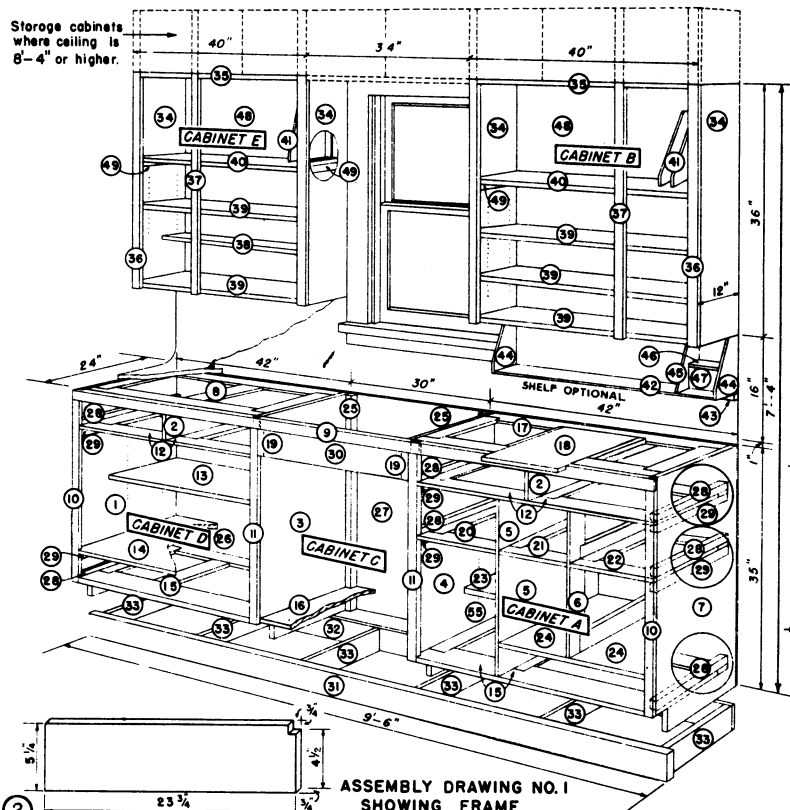
AND  
UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING

**HOME-BUILT KITCHEN CABINETS  
SUGGESTED KITCHEN ARRANGEMENTS**

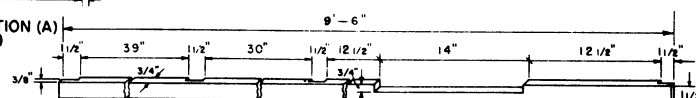
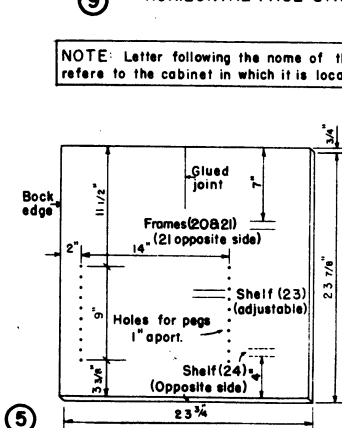
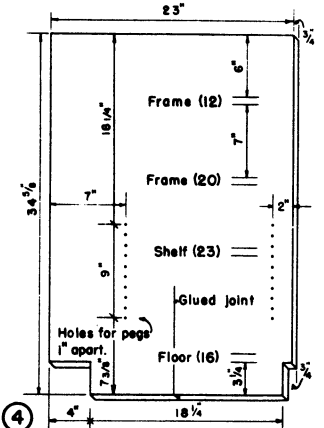
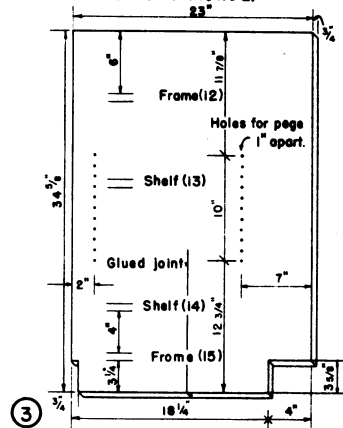
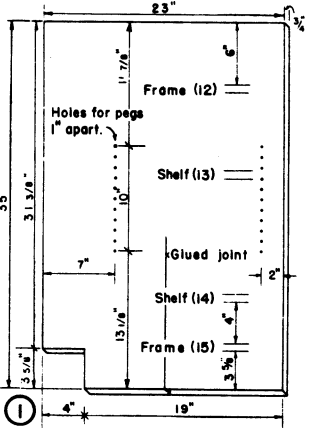
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AND HOME ECONOMICS U.S.D.A.

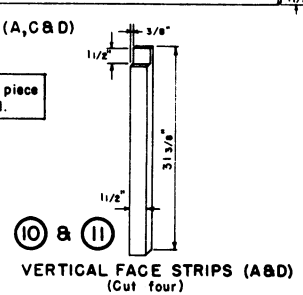
Storage cabinets  
where ceiling is  
8'-4" or higher.



ASSEMBLY DRAWING NO. 1  
SHOWING FRAME  
(For location of doors and drawers  
see ASSEMBLY DRAWING NO. 2)

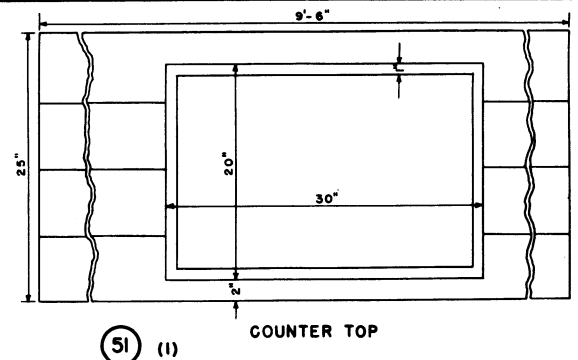
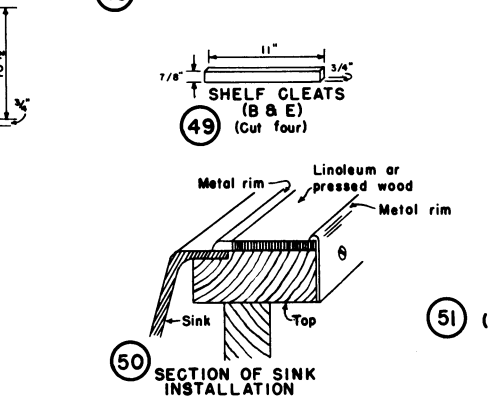
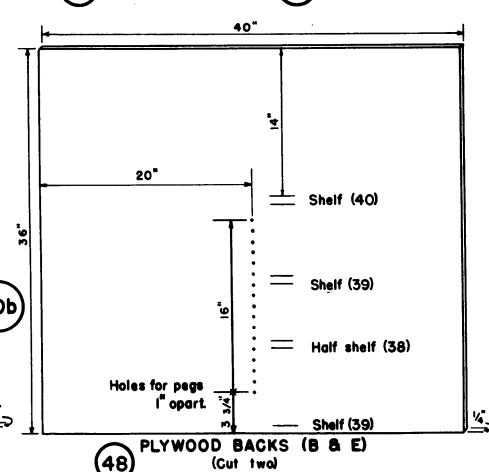
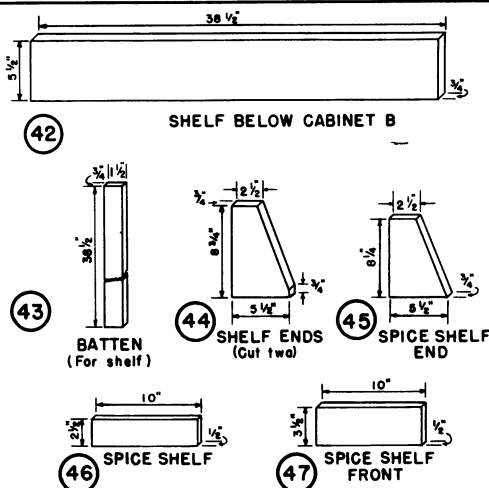
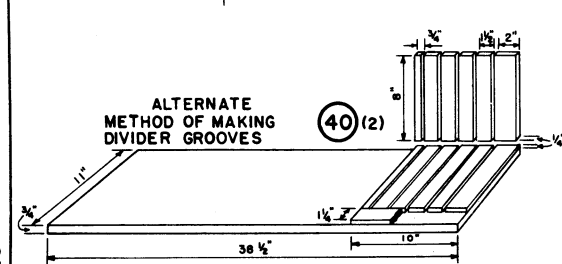
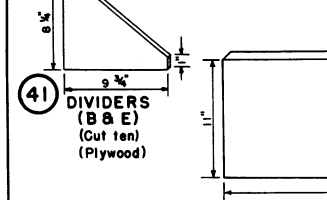
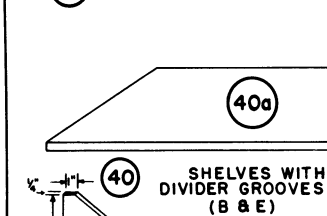
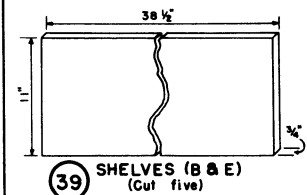
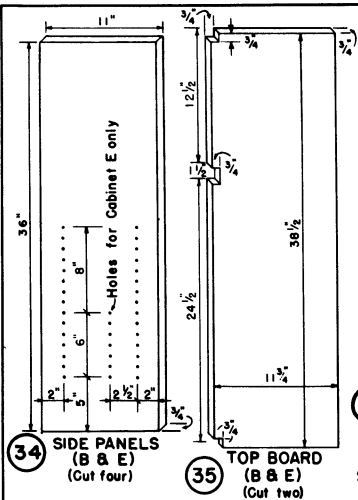


NOTE: Letter following the name of the piece  
refers to the cabinet in which it is located.

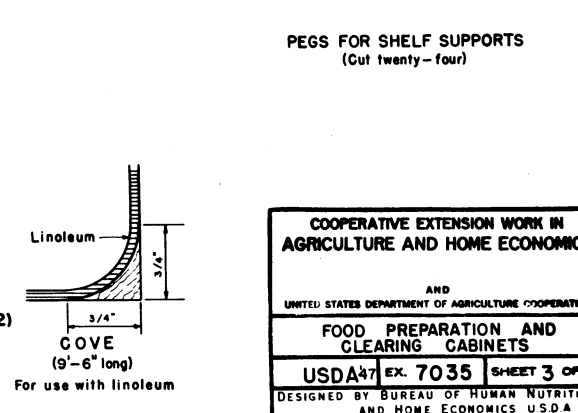
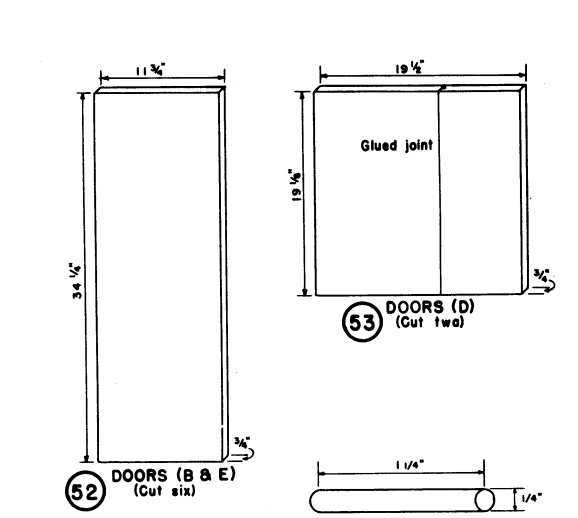


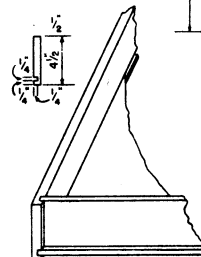
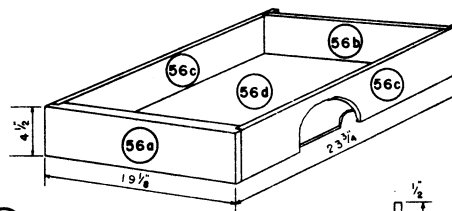
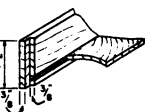
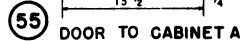
COOPERATIVE EXTENSION WORK IN  
AGRICULTURE AND HOME ECONOMICS  
AND  
UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING  
FOOD PREPARATION AND  
CLEANING CABINETS  
USDA #7 EX. 7035 SHEET 1 OF 6  
DESIGNED BY BUREAU OF HUMAN NUTRITION  
AND HOME ECONOMICS





If not made of plywood then avoid waste of material in top by running only the two outer boards the full length of the top and using shorter lengths to extend only to the sink opening. The linoleum or pressed wood covering should extend up the back to the bottom of the cabinet. See Cove detail 51 (2) below.





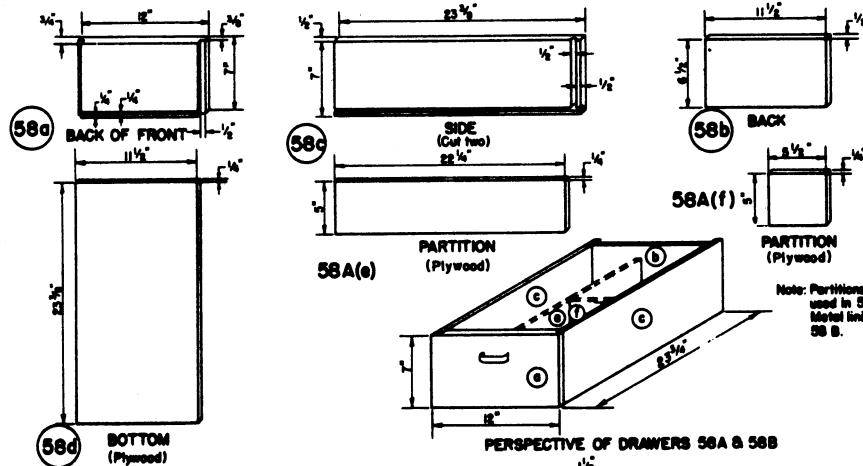
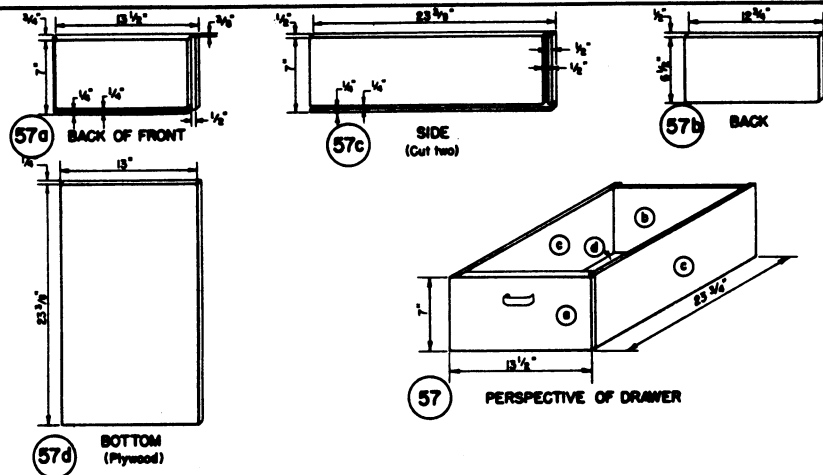
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"	x 12"	x 10"	0"	----	2 "		
"	x 8"	x 10"	0"	----	4 "		
"	x 8"	x 8"	0"	----	2 "		
"	x 6"	x 14"	0"	----	1 "		
"	x 6"	x 16"	0"	----	1 "		
"	x 4"	x 10"	0"	----	3 "		
"	x 4"	x 8"	0"	----	1 "		
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"	x 3"	x 10"	0"	----	1 "		
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"	x 2"	x 12"	0"	----	3 "		
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"	x 2"	x 8"	0"	----	1 "		
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1/2"	x 8"	x 10"	0"	----	1 "		
1/2"	x 6"	x 14"	0"	----	2 "		
1/2"	x 6"	x 8"	0"	----	1 "		
Wood dowels, 1/4"	x 3"	0"	----	1 "			
Plywood							
	3/4"	x 4"	0"	x 8"	0"	----	1 "
	1/4"	x 4"	0"	x 8"	0"	----	4 "
Linoleum or pressed wood							
							35 sq. ft.

Hinges, 1/2" x 1/2" --- 11 pr.  
Door pulls --- 11  
Drawer pulls --- 13  
Friction catches --- 11  
Finishing nails, 4d --- 2 lb.  
" " 6d --- 3 "  
Wood screws, No. 8 1 1/2" --- 1 gross  
" " No. 4 2" --- 4 doz.  
Metal edging(counter) --- 14 lin. ft.  
" " (sink) --- 10 " "  
Galvanized iron(28 ga.)  
or Tin(10 lb.) --- 25 sq. ft.

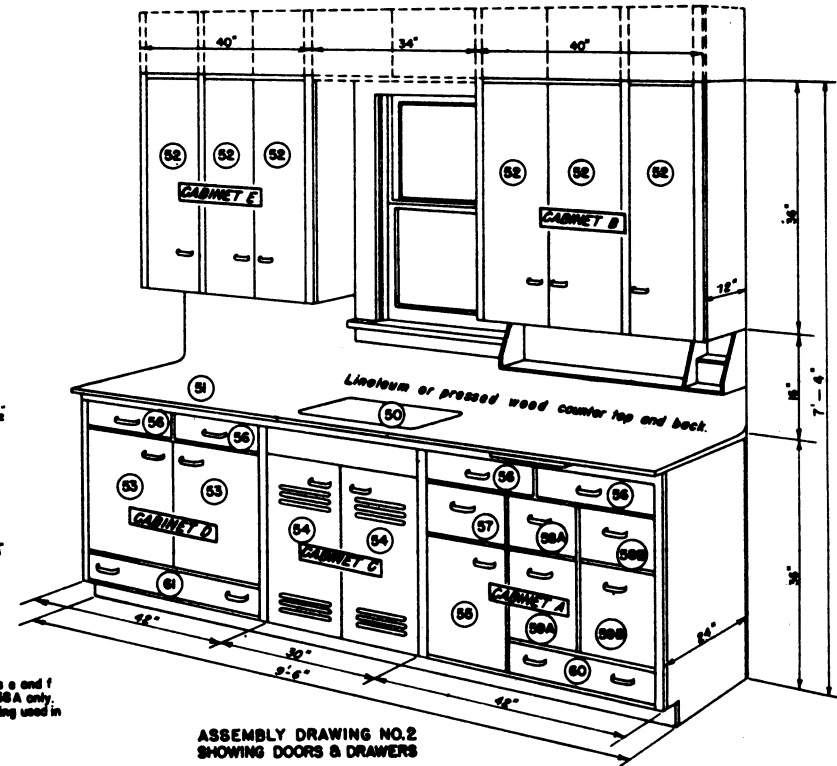
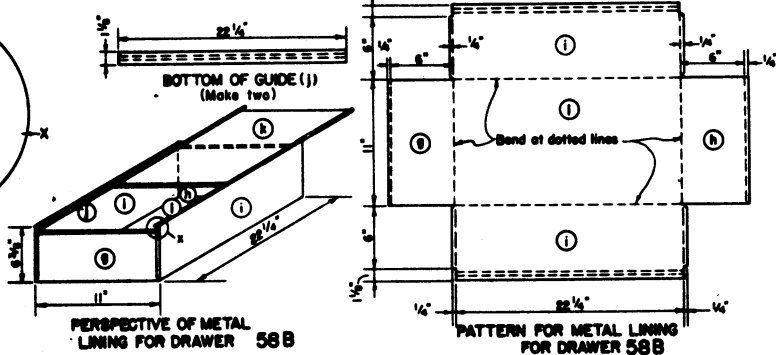
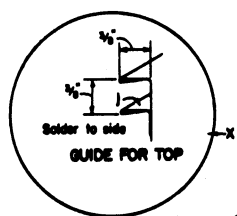


All plywood dividers  $\frac{1}{4}$ " thick by 2" high. Back and side panels of drawers  $\frac{1}{2}$ " thick. Front panel of drawer  $\frac{3}{4}$ " thick. All-over dimension of drawer  $19\frac{1}{8} \times 23\frac{3}{4} \times 4\frac{1}{2}$ .

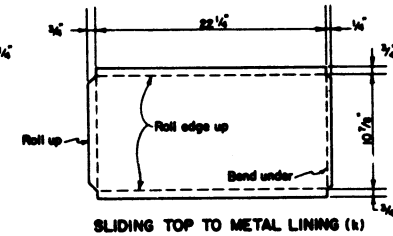
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Note: Partitions e and f used in 58A only. Metal lining used in 58B.

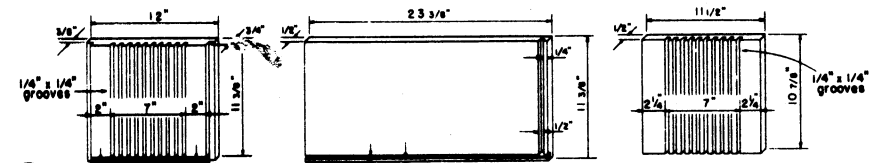


ASSEMBLY DRAWING NO. 2  
SHOWING DOORS & DRAWERS



Note: Use 28 ga. galvanized iron or 10 lb. tin for metal linings.

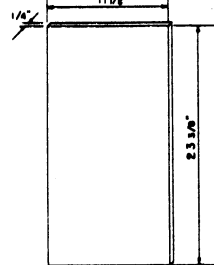
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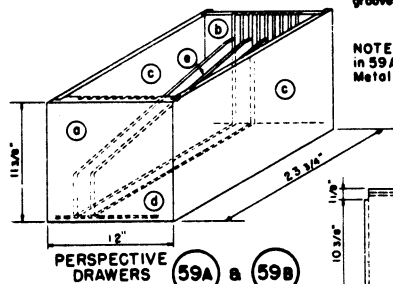
**59 ABB**  
(a) BACK OF FRONT  
NOTE: Omit vertical grooves for 59B (Cut two)

**59 ABB**  
(c) SIDES  
(Cut four)

**59 ABB**  
(b) BACK  
NOTE: Omit vertical grooves for 59B.

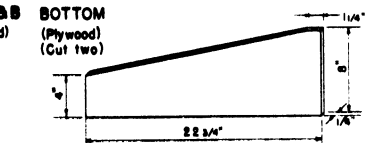


**59 ABB**  
(d) BOTTOM  
(Plywood)  
(Cut two)

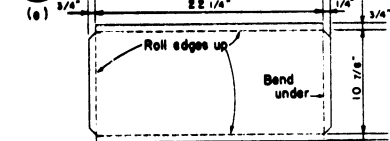


PERSPECTIVE  
DRAWERS

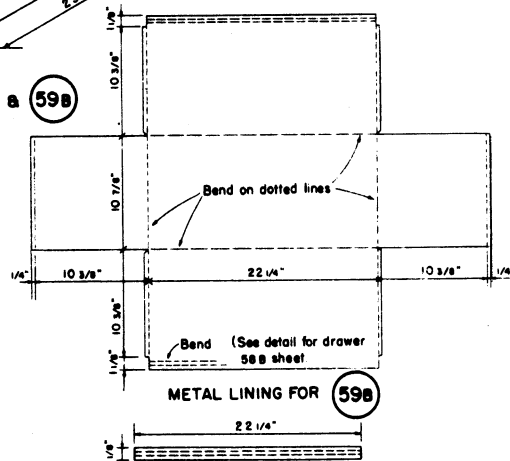
**59A & 59B**



**59A**  
(e) ADJUSTABLE PARTITIONS (Plywood)  
(Cut four)  
22 1/4"



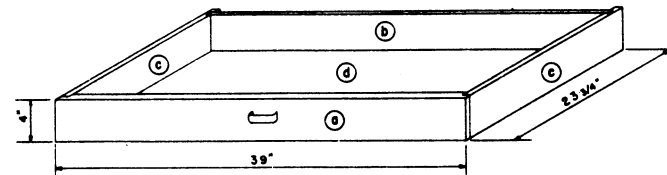
**59B**  
(f) SLIDING TOP OF METAL LINING



METAL LINING FOR **59B**

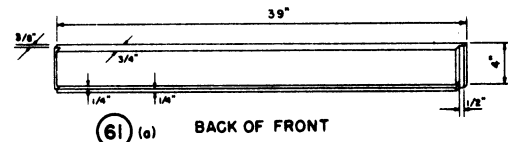
BOTTOM OF GUIDE (j)

NOTE: Metal for lining to be 28 ga. galvanized iron or 10 lb. tin

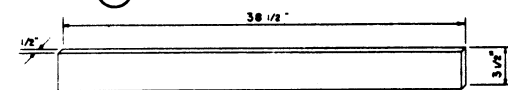


PERSPECTIVE - DRAWER

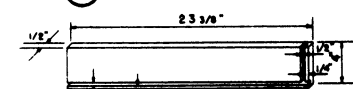
**61**



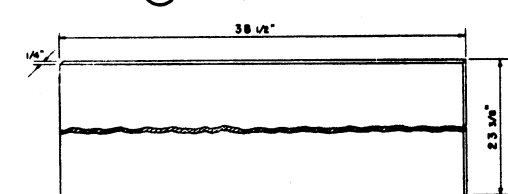
**61** (a) BACK OF FRONT



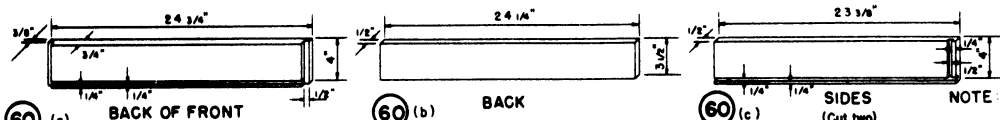
**61** (b) BACK



**61** (c) SIDES  
(Cut two)



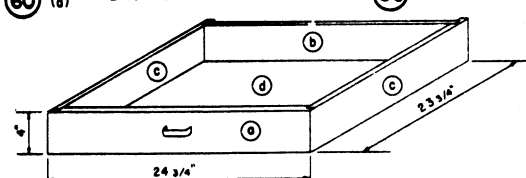
**61** (d) BOTTOM (Plywood)



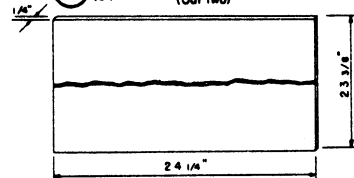
**60** (a) BACK OF FRONT

**60** (b) BACK

**60** (c) SIDES  
(Cut two)

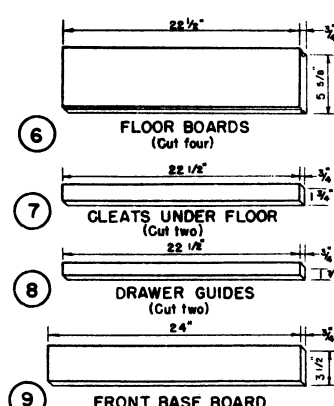
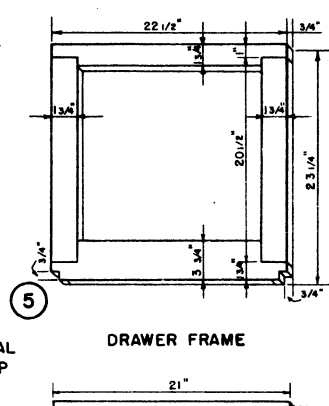
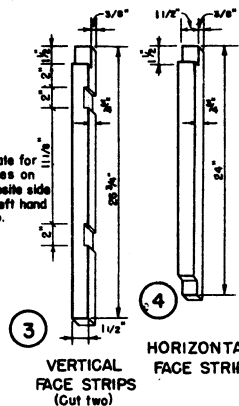
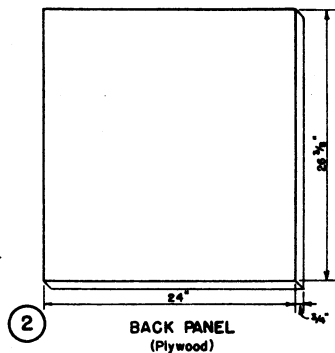
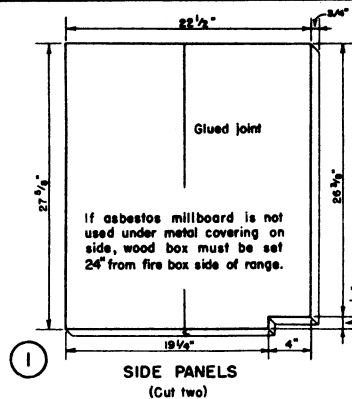


**60** PERSPECTIVE - DRAWERS



**60** (d) BOTTOM (Plywood)

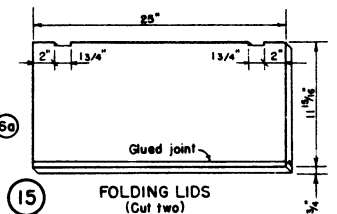
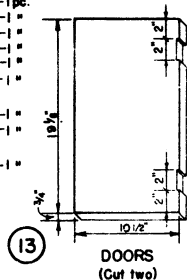
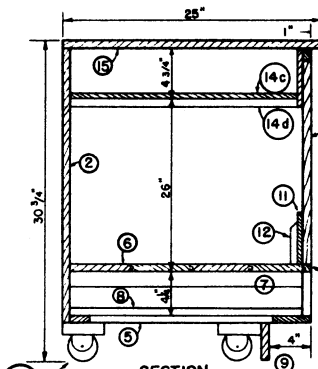
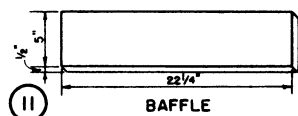
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NOTE: Side panels may be No. 1 pine tongued and grooved and glued together as shown or 3/4" plywood.

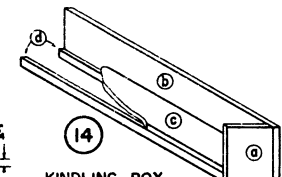
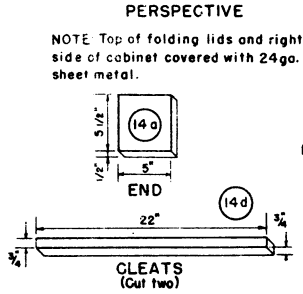
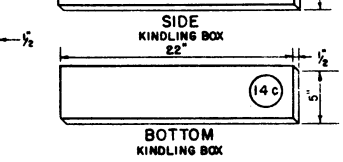
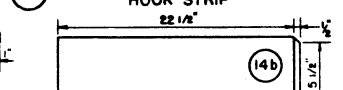
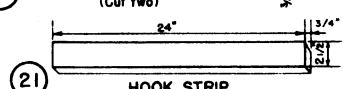
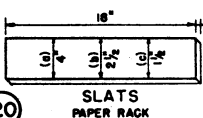
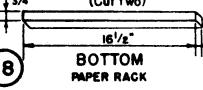
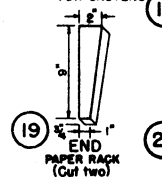
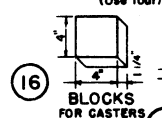
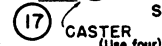
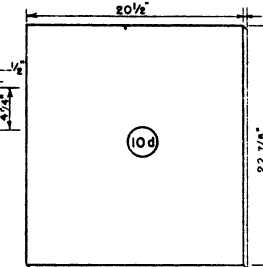
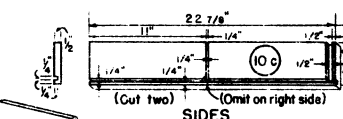
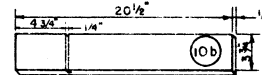
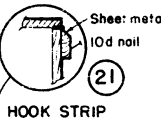
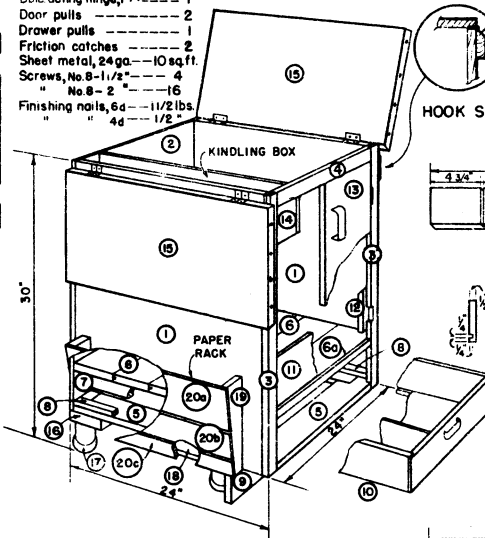
#### LUMBER

No. 1 pine  
 " x 12" x 16'-0"-----3 pr.  
 " x 6" x 10'-0" (tag)-----1  
 " x 4" x 10'-0"-----1  
 " x 2" x 16'-0"-----1  
 1/2" x 6" x 16'-0"-----1  
 2" x 6" x 2'-0"-----1  
 Plywood  
 3/4" x 2'-0" x 3'-0"-----1  
 1/4" x 2'-0" x 4'-0"-----1  
 Asbestos millboard  
 1/4" x 2'-0" x 3'-0"-----1



#### HARDWARE

Hinges, 1/2" x 2"-----3 pr.  
 Dble acting hinge, 1 3/4"-----1  
 Door pulls-----2  
 Drawer pulls-----2  
 Friction catches-----2  
 Sheet metal, 24 ga-----10 sq. ft.  
 Screws, No. 8-1 1/2"-----4  
 " No. 8-2"-----16  
 Finishing nails, 6d-----11/2 lbs.  
 " 4d-----1/2 lb.



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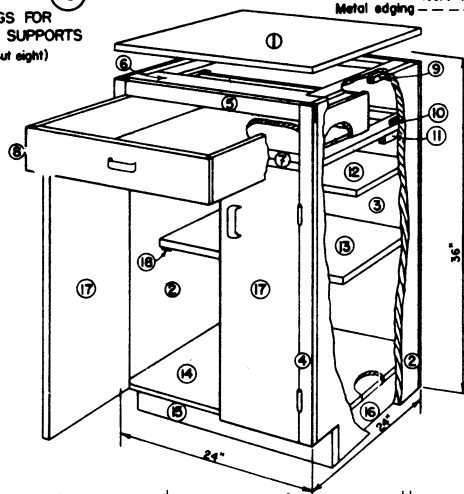
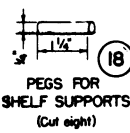
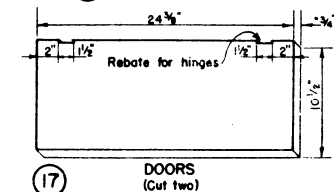
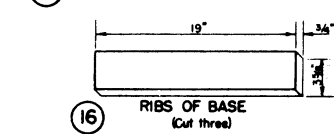
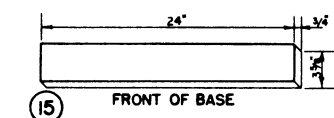
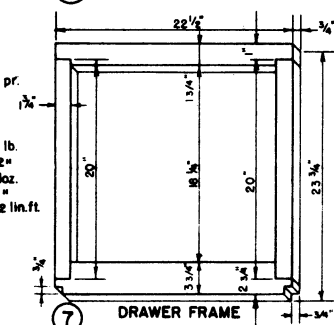
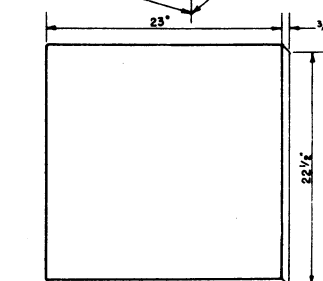
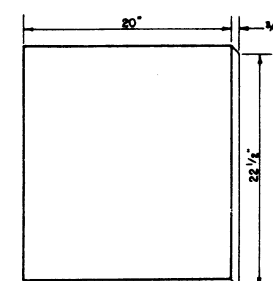
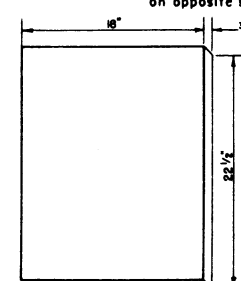
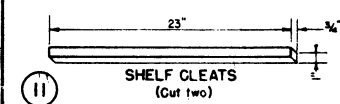
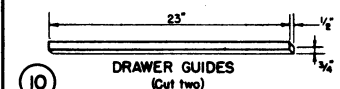
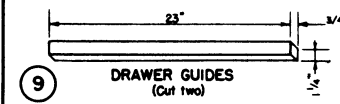
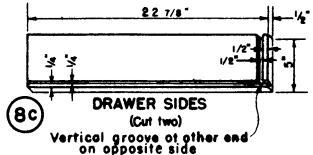
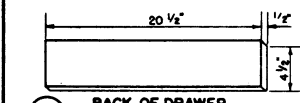
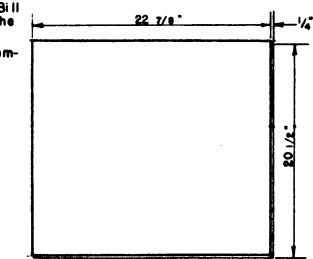
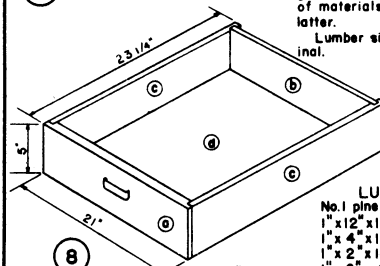
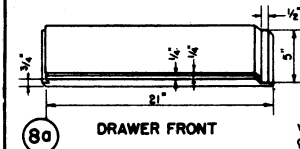
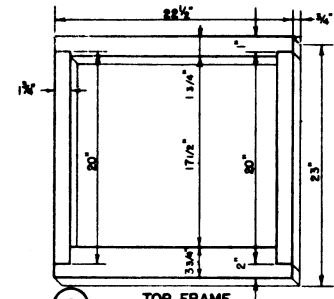
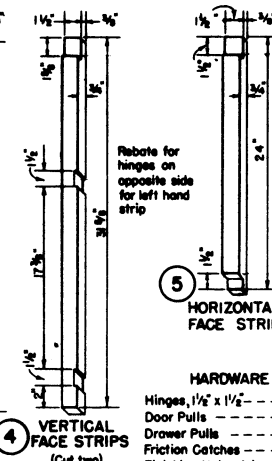
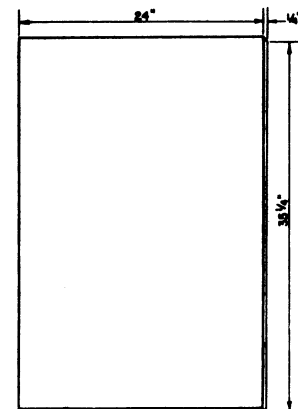
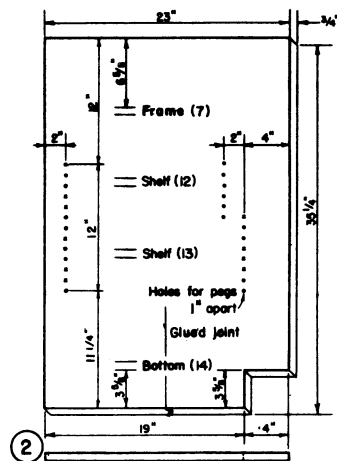
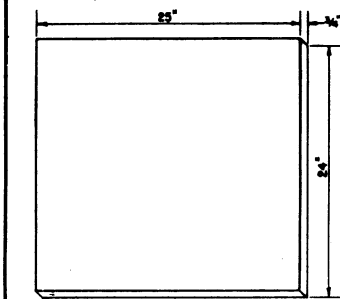
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 UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING

WOOD BOX

USDA 47 EX 7036 SHEET 1 OF 1

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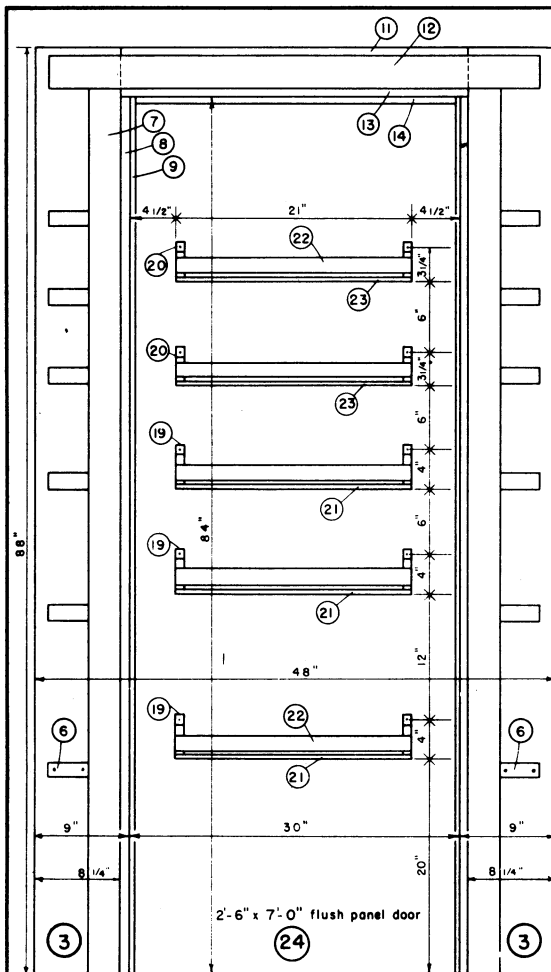




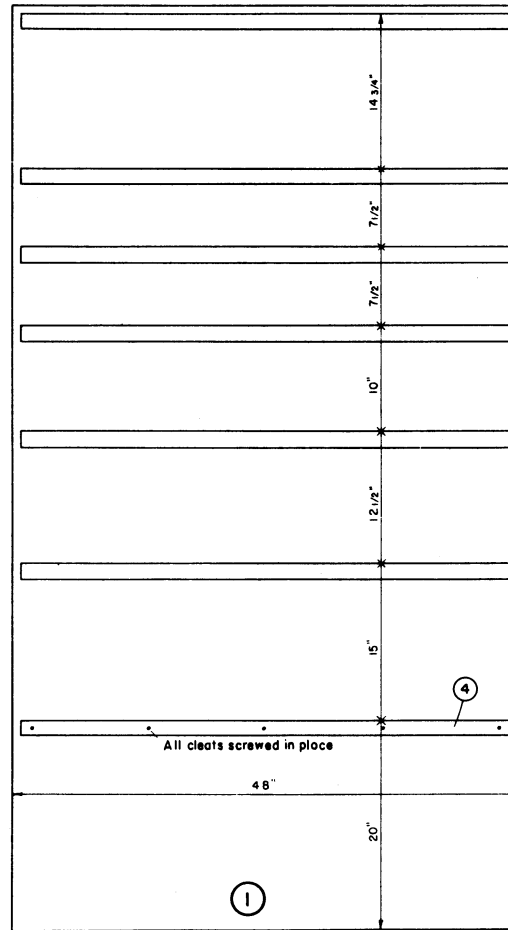
### HARDWARE

Hinges, 1½" x 1½"	2 pr.
Door Pulls	2 1¾"
Drawer Pulls	1
Friction Catches	2
Finishing Nails, 4d	1/2 lb.
Finishing Nails, 6d	1 1/2"
Wood Screws, No. 8-1½"	1 doz.
" " No. 4-1¼"	1
Metal edging	1 1/2 lin. ft.

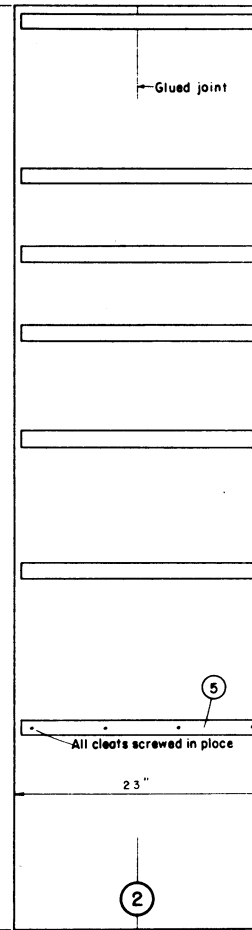




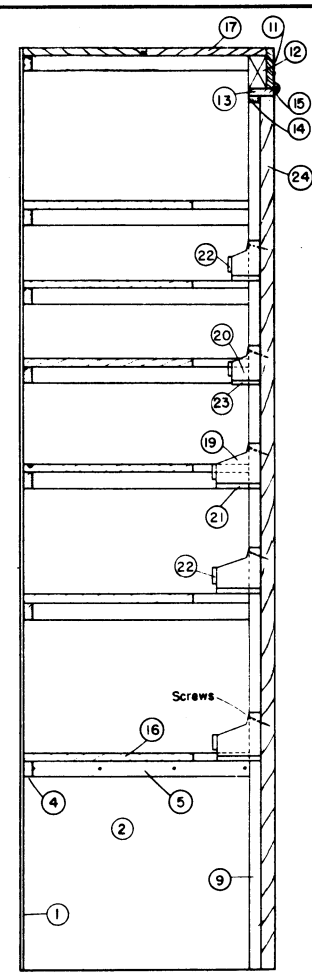
A FRONT



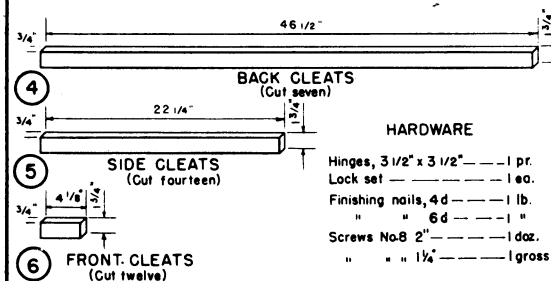
B BACK (1/4" Plywood)



C SIDES  
(Cut two)

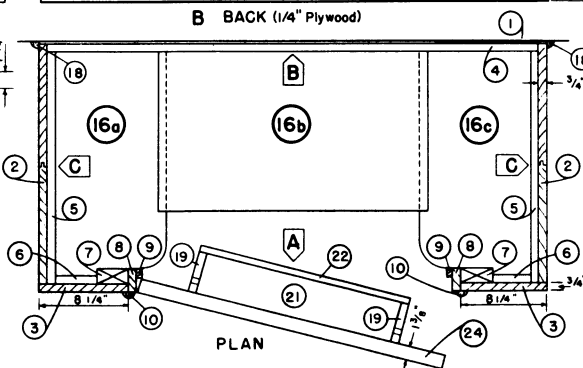


SECTION



HARDWARE

- Hinges, 3 1/2" x 3 1/2" — 1 pr.
- Lock set — 1 ea.
- Finishing nails, 4d — 1 lb.
- " " 6d — 1 "
- Screws No. 8 2" — 1 doz.
- " " 1 1/4" — 1 gross



PLAN

**LUMBER**

No. pine

1" x 12" x 12'-0"	3 pcs
1" x 12" x 10'-0"	1 "
1" x 12" x 8'-0"	4 "
1" x 10" x 8'-0"	2 "
1" x 6" x 16'-0"	1 "
1" x 4" x 4'-0"	1 "
1" x 3" x 10'-0"	1 "
1" x 3" x 8'-0"	1 "
1" x 2" x 12'-0"	2 "
1" x 2" x 10'-0"	3 "
1" x 2" x 8'-0"	1 "
2" x 3" x 12'-0"	1 "
2" x 3" x 8'-0"	1 "
1/2" x 6" x 10'-0"	1 "

Plywood  
1/4" x 4'-0" x 8'-0" — 1 pc.  
Molding  
1" half-round — 17 lin. ft.  
3/4" quarter-round — 15 " "  
Door  
Flush panel, 2'-6" x 7'-0" — 1 ea.

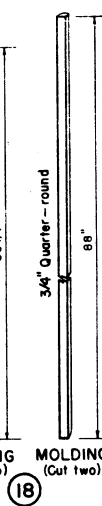
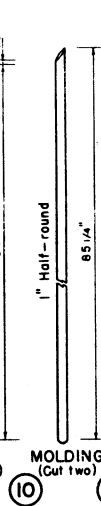
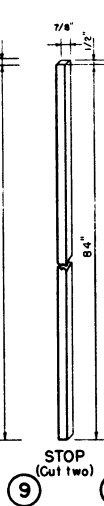
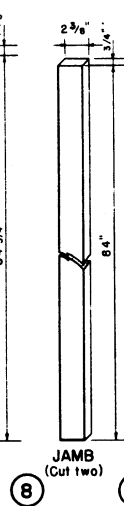
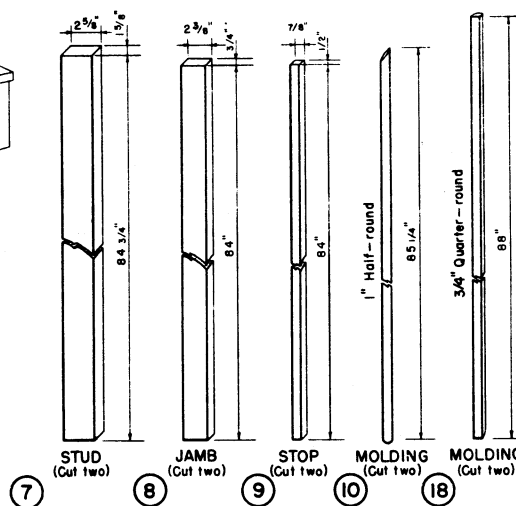
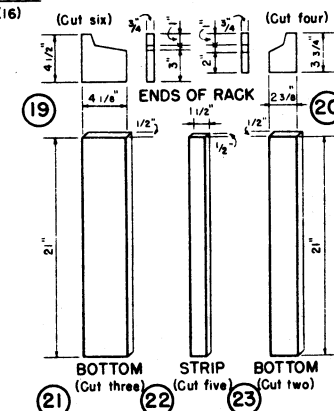
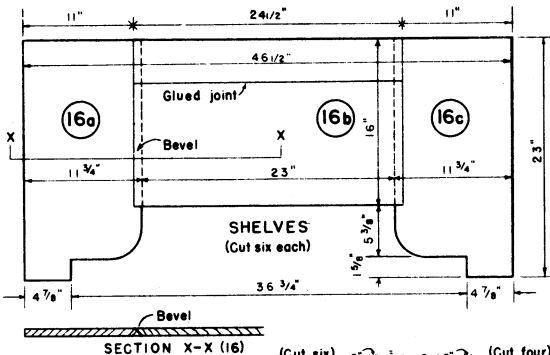
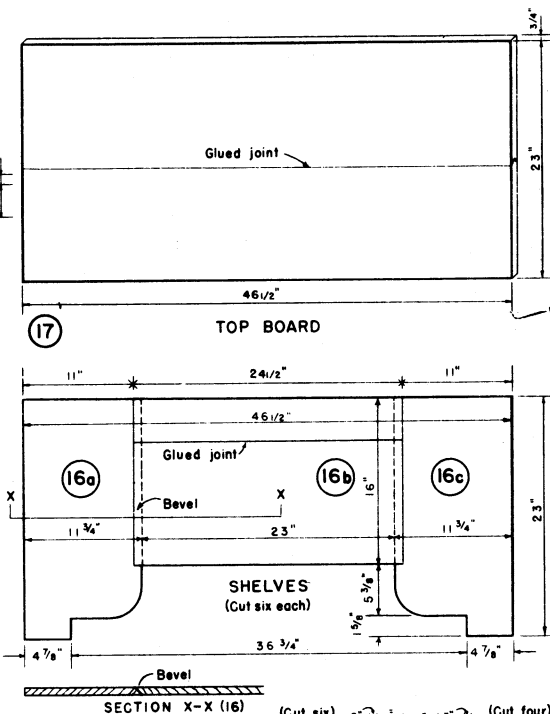
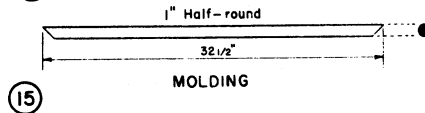
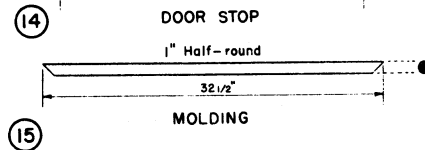
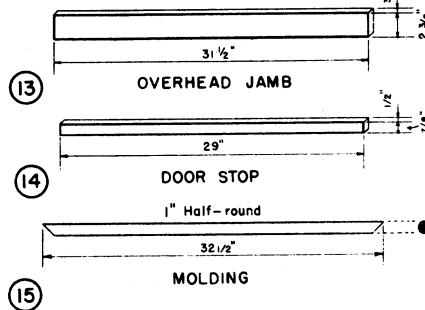
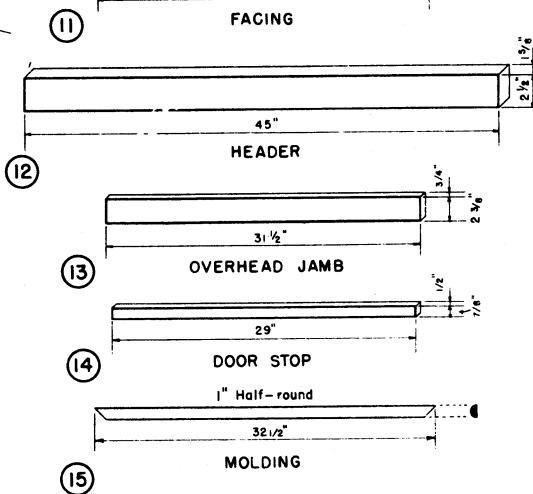
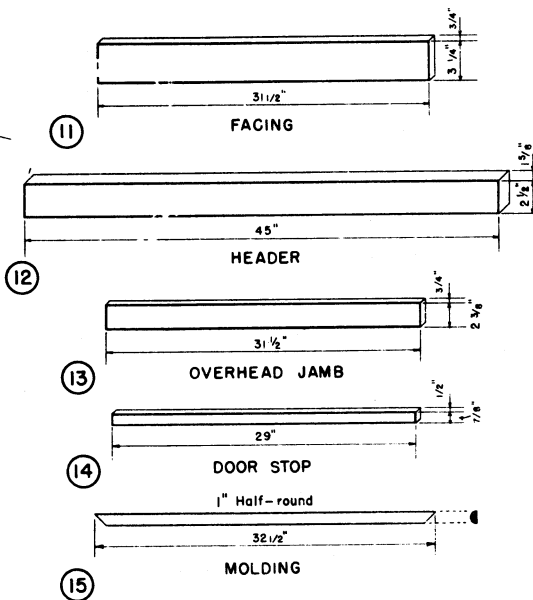
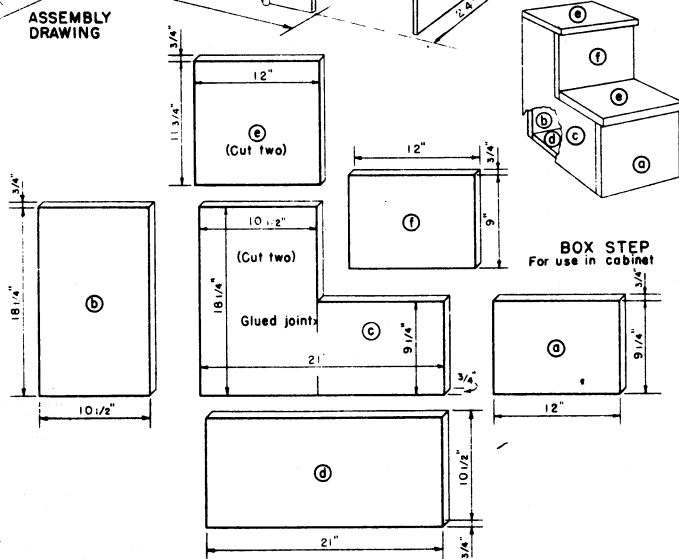
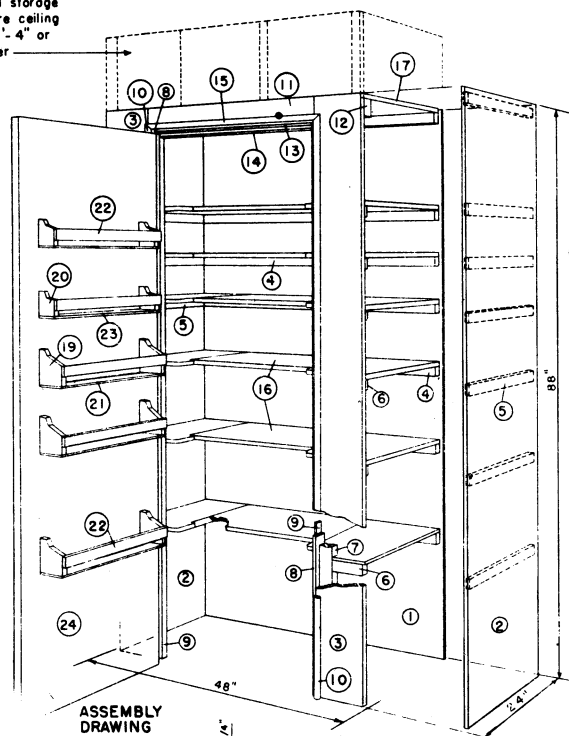
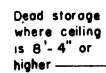
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